

Bread and butter 5.00

BRUNCH

2 courses £45.00

3 courses £49.00

Add Bottomless Bubbles £35.00pp

Add Bottomless Champagne £89.00pp

EGGS

Florentine, Royale, Benedict
*toasted English muffin,
poached egg, hollandaise (v)*

Poached eggs, crushed avocado
streaky bacon, grilled sourdough

Smoked salmon
*scrambled eggs, toasted
brioche, chives*

SIDES

STARTERS

Chicken liver parfait
*black cherry, almond sable, griottine
chutney*

Buttermilk pancakes
*vanilla crème fraîche, berries,
streaky bacon, maple syrup*

Chilled asparagus velouté
*white asparagus, slow cooked
Clarence court egg, lemon oil (v/vg)*

Grilled hand dived scallop
*Lobster bisque velouté, Devon crab
beignet, lobster oil*

Herefordshire beef tartare
*pancetta crisp, shaved cured egg yolk,
toasted sourdough*

MAINS

Roasted old spot belly of pork
*honey & red wine glazed pork cheek, carrot
& orange puree*

Loch Duarte seared salmon
*fennel & dill velouté, salmon roe, clam &
mussel chowder, braised leek*

Asparagus & ricotta tortelloni
*sage beurre noisette, white asparagus
emulsion, lemon verbena (v)*

Croque Monsieur
*24-month aged comte, roast ham, garden
salad, house dressing,*

Quaglino's spring truffle burger
*shallot jam, black truffle mayo,
smoked applewood cheddar,
streaky bacon*

GRILL

40-day dry aged sirloin 300g
*(£20 supplement)
béarnaise sauce*

DESSERTS

Caramelia milk chocolate marquise
*pecan praline ganache, maple bourbon
ice cream*

Crème brûlée
*Yorkshire forced Rhubarb, custard,
poached rhubarb compote*

Ice cream & sorbets
selection of the day (v)

Lemon & bergamot sorbet
*elderflower, apple & pear spheres,
poppy seed tuille*

French artisanal Brie & goats cheese
*cheddar crackers, walnut cheese bread,
apple & grape chutney
(£5 supplement)*

7.00 each Escarole & pear salad, Roquefort (v) / Pommes frites (vg)
7.50 each Wilted spring greens, marjoram (v/vg) / French beans, caramelised shallot butter (v/vg)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue. Calories information is available on request.